

L'ERMITA

@ermitaltafulla
galeragroup.com

TO SHARE

TACO WITH COCHINITA PIBIL, AVOCADO, PICKLED ONION AND LIME SOY MAYONNAISE. 1 PC. 5.20

PATATAS BRAVAS 6.90

OXTAIL CROQUETTE. 1PC. 3.20

CHICKEN CROQUETTES. 6UD. 8.90

FRIED PORK EAR WITH TRADITIONAL BRAVA SAUCE 11.90

ANDALUSIAN-STYLE FRIED CALAMARI WITH SOY AND LIME MAYONNAISE 13.90

HOMEMADE COD FRITTERS WITH OLIVE MAYONNAISE AND CANE HONEY 12.90

SELECTION OF CATALAN CHEESES, FRESH FRUIT, MEMBRILLO AND NUTS 16.90

COCA BREAD WITH TOMATO 3.50

RUSTIC BREAD 3.50

A FRESH TOUCH

FLAME-GRILLED EGGPLANT SALAD, GOAT CHEESE CREAM, WALNUTS AND HONEY MUSTARD VINAIGRETTE 12.90

PUMPKIN AND BURRATA SALAD WITH HOMEMADE RED PESTO, CALAMARI, NUTS AND ARUGULA 14.90

COCAS

ESCALIVADA, ROMESCO SAUCE AND SMOKED SARDINE 15.90

MORTADELLA, FRESH BURRATINA, SUN-DRIED TOMATO, KALAMATA OLIVES AND EXTRA VIRGIN OLIVE OIL 15.90

PORCHETTA, PARMESAN, VITELLO TONNATO SAUCE AND PIPARRAS PEPPERS 15.90

OUR DISHES

100% IBERIAN PORK PRESA CARPACCIO, JAPANESE PONZU SAUCE, PARMESAN AND FRIED CAPERS 14.90

GRANDMA'S MEATBALLS IN HOMEMADE TOMATO SAUCE 14.90

OUR TRADITIONAL CAP I POTA 14.50

ORGANIC FRIED EGGS WITH POTATOES AND

- GARLIC PRAWNS 19.90
- FRESH TUNA TARTARE WITH ITS DRESSING 19.90

MAIN COURSES

PORCINI MUSHROOM CANNELLONI, PARMESAN BÉCHAMEL AND ROASTED MEAT JUS 15.50

100% IBERIAN PORK "PLUMA", FRESH HERB CHIMICHURRI, PARMENTIER AND PEPPERS 21.90

BEEF CHEEK IN MONTSANT RED WINE, IN ITS OWN JUS WITH MASHED POTATOES AND VEGETABLES 18.90

CREAMY RICE WITH PORCINI MUSHROOMS AND 100% IBERIAN PORK "PLUMA" 18.50

GRILLED OCTOPUS WITH PAPRIKA PARMENTIER AND ITS GARNISH 22.90

LOCAL MONKFISH STEW (SUQUET) WITH PRAWNS AND MUSSELS 25.90

BEEF TATAKI WITH ITS DRESSING. 300 G. 26.90

DESSERTS

HOMEMADE CHEESECAKE 6.90

CHOCOLATE TRUFFLES 4.50

LEMON MILLE-FEUILLE WITH RED BERRIES 7.90

CATALAN CREAM FLAN 6.90

ASSORTED ICE CREAMS 5.90

IF YOU HAVE ANY FOOD INTOLERANCE OR ALLERGY, PLEASE LET US KNOW.